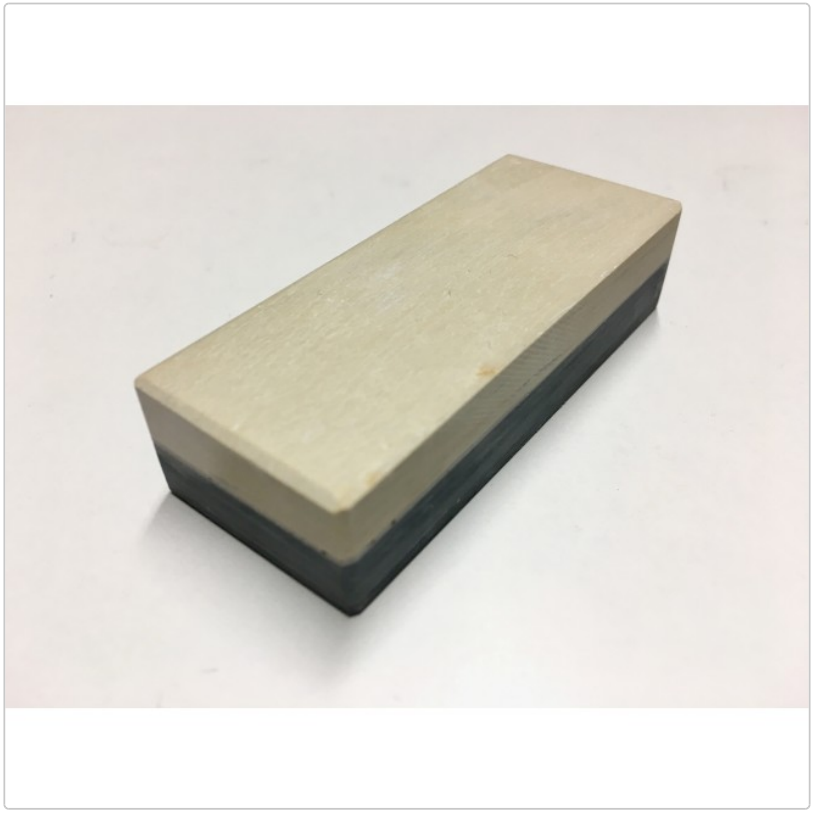
Product information

Belgian Whetstone Benchsteon 75x30 mm

Art.Nr.: 101 / GTIN: 4260380571019 / manufacturer: Belgischer Brocken - Schleifstein Deluxe



26,90EUR / Stück

incl. 19% VAT plus 5,90EUR DHL-Shipping

Delivery **Fri 13. Nov - Sat 14. Nov 2026**

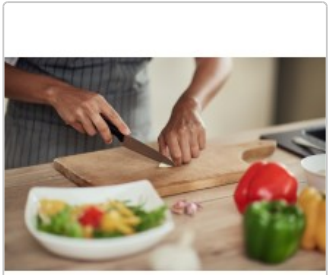












The Coticule “Selected” consist of a Coticule top side of 7 to 10 mm and a bottom side of unusable black shist.
The Coticule stone has between 6000 and 8000 grits and contains 30 to 42 % garnets, which results into the stone being

Product information

very fast at whetting knives.
Quality I (extra - extra) is a homogeneous stone of perfect appearance.
The Coticule has a yellow-white colour with red and green shades from time to time.
Peculiarity: This stone can sharpen any kind of steel, including stainless steel, damascus steel an HHS (until 69 Rockwell).

The stone is delivered with product-brochure, instruction for use and genuineness-certificate.